

Pork Balls and Sauerkraut

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Ingredients

1 1/2 pounds ground pork
1 onion, chopped
3/4 cup uncooked white rice
1 egg
1 teaspoon salt
1/2 teaspoon ground black pepper
1 (22 ounce) jar sauerkraut with juice, divided

Directions

In a large bowl, combine the pork, onion, rice, egg, salt and ground black pepper. Mix well and form into 2 inch balls.

For stove: Place one jar of the sauerkraut in a large pot over medium low heat. Then add the pork balls and cover with the other jar of sauerkraut. Simmer over medium low heat for 1 to 1 1/2 hours.

For slow cooker: Place one jar of sauerkraut in the bottom of the slow cooker. Add the pork balls and top with the other jar of sauerkraut. Cook on low setting for 8 to 10 hours.